





We believe that any bottle of wine should have a simple messagea postcard with a sense of place.

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In an age of instant gratification, the Pillar Box is a stoic reminder of the virtues of patience. The act of writing and sending a letter is matched by the anticipation of the receiver. A small percent of the stronger parcels of Shiraz were selected from the Pillar Box Red project to create this wine.





Aroma – Satsuma plum, violets and mocha

Palate – Blackberry, licorice and spearmint

Provenance – Grown in red and black loam over limestone on our family vineyards in Padthaway

Winemaking – Harvested in earlymid march, this wine is fermented with oak in tank

Maturation – 60% French and 40% American oak for 10 months



2013 Pillar Box Cabernet Sauvignon

In an age of instant gratification, the Pillar Box is a stoic reminder of the virtues of patience. The act of writing and sending a letter is matched by the anticipation of the receiver. A small percent of the stronger parcels of Shiraz were selected from the Pillar Box Red project to create this wine.





Aroma – Thyme, oregano and mulberry

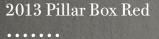
Palate – Cocoa, cedar spice and dark berry fruits

Provenance – Grown in red and black loam over limestone on our family vineyards in Padthaway

Winemaking – Harvested in earlymid march, this wine is fermented with oak in tank

Maturation – 60% French and 40% American oak for 10 months





A classic Australian blend of Shiraz, Cabernet and Merlot.

Bronze, gold, green, blue and chocolate brown were all colours applied to pillar boxes. In fact, their livery mainly depended upon the personal choice of the district surveyor.

That is, until 1874, when pillar box red became the standard colour for the highly decorated mail posting boxes.





Aroma – Cinnamon, cherry and leather

<u>Palate</u> – Black cherry, vanilla bean and mocha

<u>Provenance</u> – Grown in red and black loam over limestone on our family vineyards in Padthaway

<u>Winemaking</u> – Harvested in earlymid march, this wine is fermented with oak in tank

Maturation – 60% French and 40% American oak for 6-8 months

<u>Composition</u> – 76% Shiraz, 24% Cabernet Sauvignon POST GCWOOD

No. OFFICE STAMP

=5.TN===

No.

OF

To

Charges to pay

RECEIVED

om

POST OFFICE TELEGRAM

Time handed in. Office of Origin and Service Instructions. Words.

FADTHANAN CO OUIN IMPORTER

QUINTESSENTIAL IMPORTER | MARKETER | DISTRIBUTOR

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